

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Russell McEwin	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Freebirds	Physical Address: I-30	City/State: Rockwall	License/Permit # Fs 9119	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Steam table -		Bottle cooler	34	Drawer raw meat	
Beans	166	Warmer 1		Beef / chicken	39/38
Cold wells		Rice	165	Wic	
Tomatoes	39	Warmer		Tomatoes	40
Cut greens	39	Meat / chicken just cut	135/135	Steak	40
Corn	39	Beans	175	Chicken	39
Cold well back up		Drawer unit		Lettuce cut	41
Tomatoes / lettuce	41/40	Top drawer	39		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Condiments provided in portion cups with lids etc
	Using sleeves straws
	Hot water in restrooms 105-112 (men's is on rt side)
	Allergy chart on wall for notification - manager notified and prepares food
34	Flies in kitchen
	Sanitizer in bucket in rag 200 ppm
W	Shelving to be 6 inches from floor to allow the floor to be cleaned
42	Need to clean black cart
42	Minor dust on hood filters
	Ice machine in back is NOT used at this time - unit turned off at insp - scoop and interior needs work so. It using
45/42	Clean under and behind equipment where needed also dry good containers and other items exterior
W	Cutting boards ordered new ones - green one to be replaced
	Sink sanitizer 200 ppm
	Hot water at threeComp sink 129 - watch
45	Grout various locations to be addressed
32	Working on getting a new shelving unit - rusty clean dishes rack
32	Need to invert food containers safely and rusty shelves prevent this ...
	Dining room using peroxide and using QUATS in kitchen
	Using printed date marking stickers on pans
W	Very minor cleaning in wic shelving etc
	Pans for meals are lined / therefore storing upright and not inverted
	Plastic eating utensils are handed to customers by employees by handles
	Best to face them all one way

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